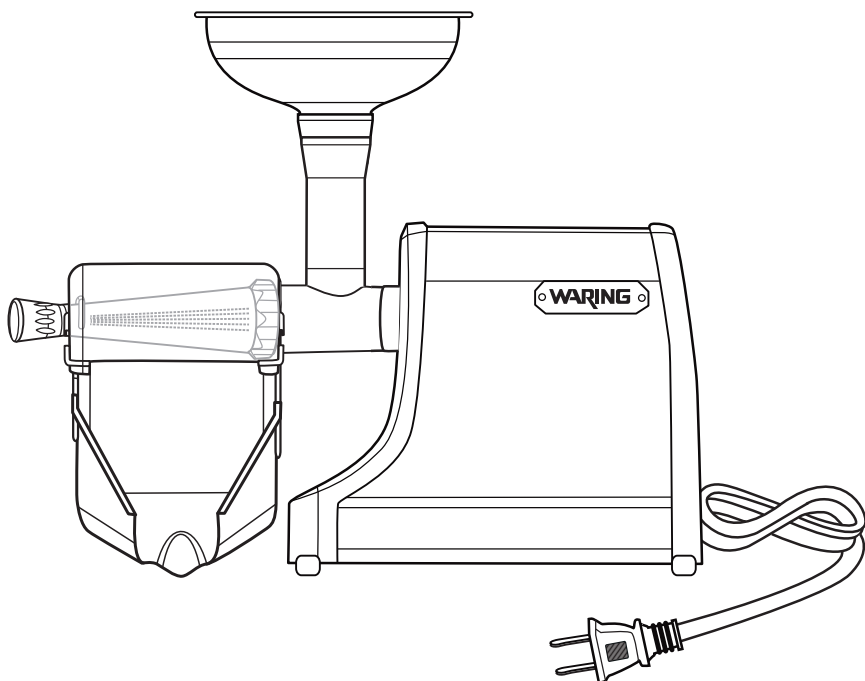


WARING™

ELECTRIC TOMATO PRESS



TMP150 SERIES

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

READ AND SAVE THESE INSTRUCTIONS.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.**
2. Unplug from outlet when not in use or before putting on or taking off parts, and before cleaning.
3. To protect against risk of electrical shock, do not immerse main housing or power cord in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use by children.
5. Avoid contact with moving parts. Wait until moving parts have stopped running before you remove the parts of the appliance.
6. Never put the unit on or near a hot burner, in an oven, or in a dishwasher.
7. Do not operate the appliance, or any other electrical equipment, with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return to the nearest authorized service center for examination, repair, or adjustment.

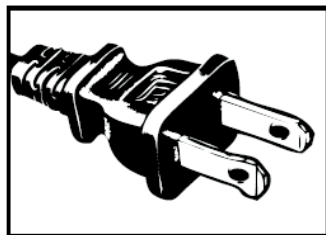
8. Never feed food by hand; always use the food pusher. Keep hands, hair, clothing and utensils away from moving parts during operation to reduce the risk of personal injury and/or damage to the appliance.
9. Do not use outdoors, or use for other than intended use.
10. Do not let cord hang over edge of table or counter, contact sharp edges, or touch hot surfaces.
11. Do not pull on the power cord to disconnect.
12. Never plug in the appliance where water may flood the area.
13. Place the appliance on a firm and stable surface.
14. Ensure that the appliance is not placed close to the edge of the table, worktop, etc., where it can be pushed off or fall.
15. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
16. Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
17. Do not use fingers to scrape food away from the tomato screen while appliance is in operation. Cut-type injury may result.
18. Use the unit only when completely assembled.
19. Do not leave the appliance unattended while it is running.
20. Before using for the first time, remove all packaging and wash parts.
21. Check that the control is OFF before plugging the cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
22. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
23. DO NOT operate the tomato press without the hopper in place.
24. DO NOT attempt to grind bones, nuts, or other hard items.
25. Switch the appliance OFF before detaching or attaching any accessories.
26. Always check that the switch is OFF before plugging cord into wall outlet. To disconnect, turn the switch to OFF, then remove the plug from the electrical outlet.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

OUTLET INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

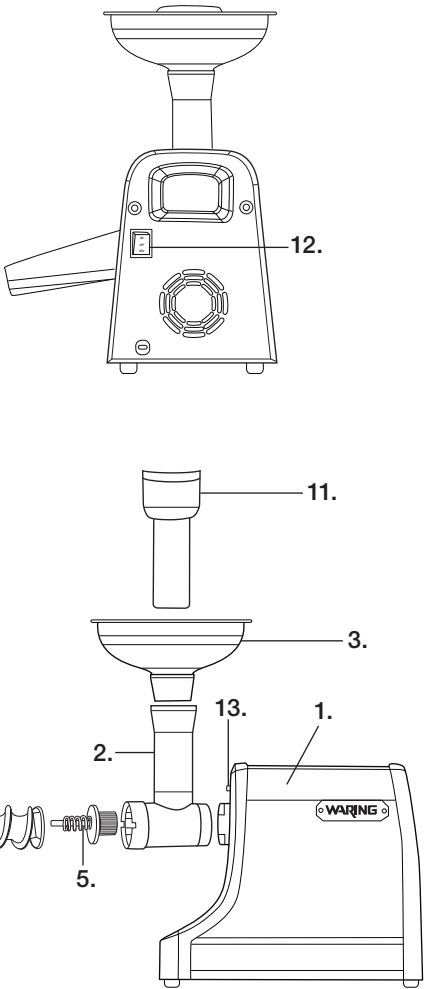


This appliance is for 120 volts only and should not be used with a converter.

Maximum rating is based on the optional provided attachment that draws the greatest load. Other recommended attachments may draw significantly less power or current.

PARTS DIAGRAM

- 1. Main housing
- 2. Feed chute
- 3. Hopper
- 4. Auger
- 5. Drive coupling assembly
- 6. Tomato screen
- 7. Ring nut
- 8. Sauce funnel
 - a. Funnel hooks
- 9. Splash guard
- 10. Skin/seed exit
- 11. Pusher
- 12. On/Off/Reverse switch
- 13. Release button



BEFORE FIRST USE

Wash all parts following the Cleaning & Maintenance instructions.

HELPFUL HINTS

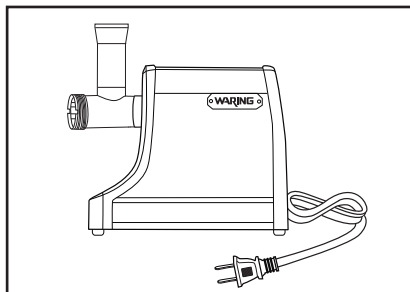
- The Waring™ Tomato Press can process either uncooked or blanched tomatoes. For best results blanch the tomatoes in a strainer over boiling water or boil them for 30–60 seconds. Steam or boil the tomatoes until the skin starts to crack. (Blanched tomatoes are easier to feed with little force needed to push the tomatoes down into the feed chute).
- After cooking, let the tomatoes cool, then cut in quarters before processing.
- For thicker sauce, take the pulp/seeds that have been extruded through the pulp exit and run them through the machine again. This will collect any of the remaining juice and help to thicken the sauce.

ASSEMBLY INSTRUCTIONS

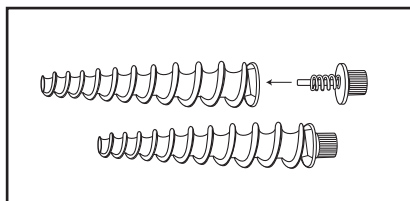
There are two different ways that you can assemble the tomato press to be sure it operates properly. Please follow either Option A or Option B, depending on the method that is easiest for you.

Option A: Assembling the main housing first

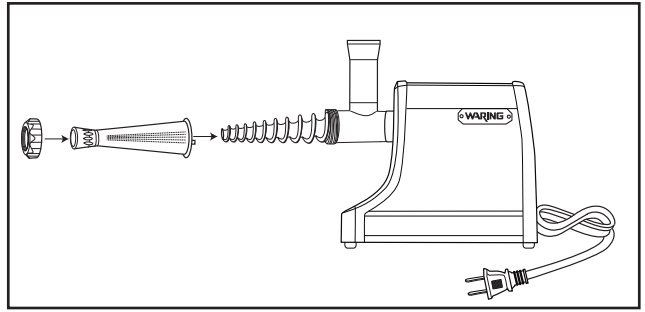
1. Place the tomato press on a flat and sturdy surface where it will not be knocked over.
2. Insert the feed chute into the main housing. Secure it from right to left until it clicks into place and is upright.



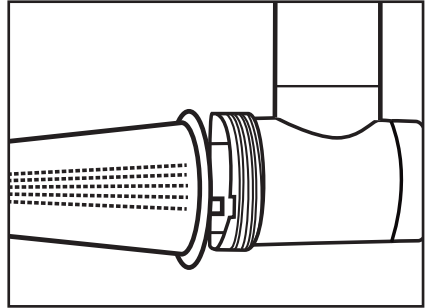
3. Place the drive coupling assembly into the auger (NOTE: It will not fit fully into the auger, part of the spring will be visible).



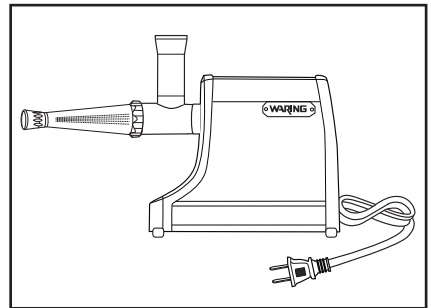
4. Insert the auger and drive coupling assembly into the opening of the feed chute.



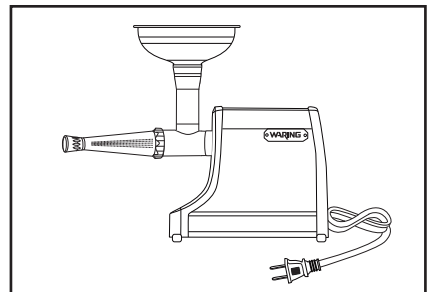
5. Attach the tomato screen to the threaded end of the feed chute opening so that the tabs on the large end are aligned with the slots on the feed chute opening. NOTE: They will not fit securely together until the ring nut has been properly secured on. Screw the ring nut onto the threaded end of the feed chute to secure the tomato screen in place. Due to the spring, a little pressure may be needed to secure the ring nut into place.



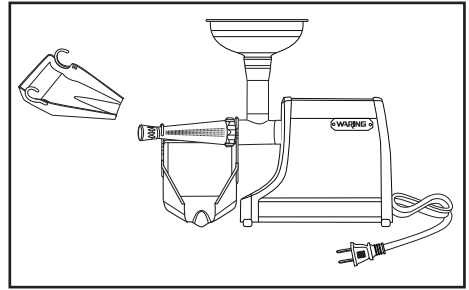
To ensure that this step has been done properly, check to see that the tomato screen will not rotate. If it does rotate, the tabs are not properly lined up and the machine will not operate properly. If this occurs, simply unscrew the ring nut and line up the tabs.



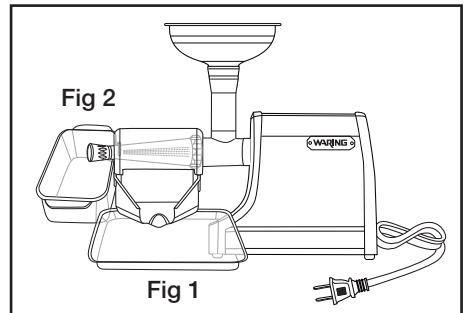
6. Insert the hopper into the top of the feed chute.



7. Attach the sauce funnel to the tomato screen by attaching the large hook to the large side closest to the main housing, and the small hook to the other. NOTE: The sauce funnel will be resting on the countertop. This allows you to use bowls with varying heights.

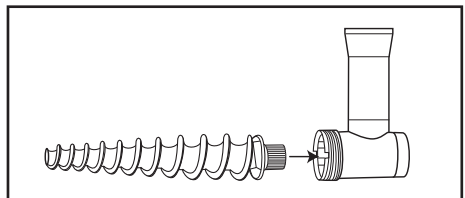
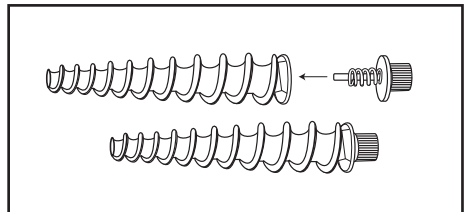


8. Place the splash guard on top of the tomato screen so the slot rests on top of the ring nut and secures it into place.



Option B: Assembling the tomato attachment first

1. Place the main housing of the tomato press on a flat and sturdy surface where it will not be knocked over.
2. Place the drive coupling assembly into the auger (NOTE: It will not fit fully into the auger, part of the spring will be visible).
3. Insert the auger and drive coupling assembly into the opening of the feed chute.

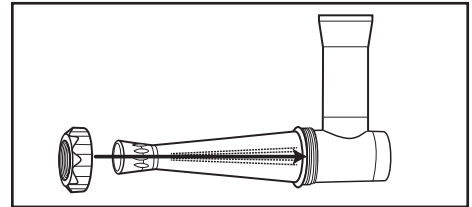
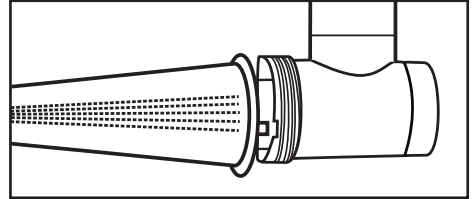
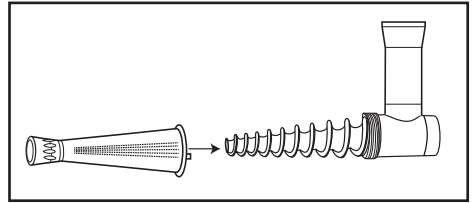


4. Attach the tomato screen to the threaded end of the feed chute opening so that the tabs on the large end are aligned with the slots on the feed chute opening.

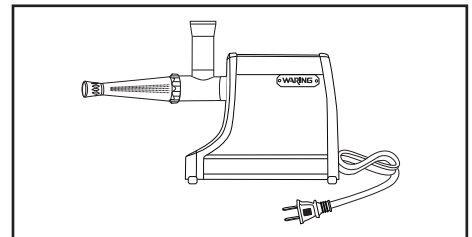
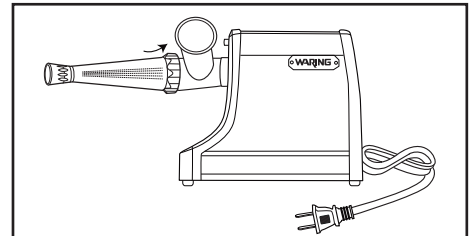
NOTE: They will not fit securely together until the ring nut has been properly secured on.

Screw the ring nut onto the threaded end of the feed chute to secure the tomato screen in place. Due to the spring, a little pressure may be needed to secure the ring nut into place.

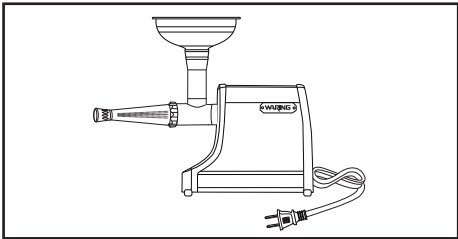
To ensure that this step has been done properly, check to see that the tomato screen will not rotate. If it does rotate, the tabs are not properly aligned and the machine will not operate properly. If this occurs, simply unscrew the ring nut and align the tabs.



5. Insert the feed chute into the main housing. Secure it from right to left until it clicks into place and is upright.

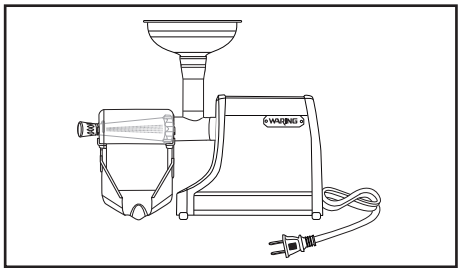
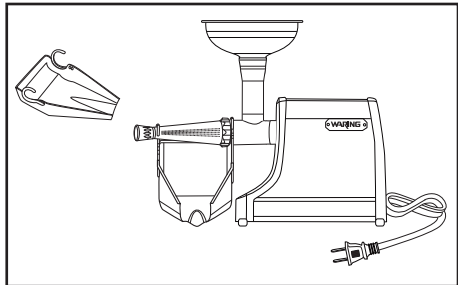


6. Insert the hopper into the top of the feed chute.

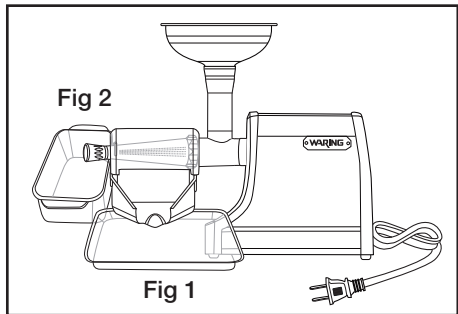


7. Attach the sauce funnel to the tomato screen by attaching the large hook to the large side closest to the main housing, and the small hook to the other.

NOTE: The sauce funnel will be resting on the countertop. This allows you to use bowls with varying heights.



8. Place the splash guard on top of the tomato screen so the slot rests on top of the ring nut and secures it into place.



OPERATING INSTRUCTIONS

1. Plug the tomato press into an electrical outlet.
2. Place a container underneath the sauce funnel to collect the sauce. See Fig 1.
3. Place another container underneath the skin/seed exit to catch the excess skin, pulp and seeds. See Fig 2.
4. Turn the tomato press to the ON position.
5. Place your blanched or raw tomatoes into the hopper and use the pusher to press them down into the feed chute. **DO NOT ATTEMPT TO PUT FINGERS INTO THE CHUTE.** The skin and seeds will separate from the sauce and exit through the skin/seed exit.
6. Continue to feed tomatoes until you have processed the amount of sauce desired. As the level of sauce rises in the sauce container, you may need to empty it into another container and then continue processing.

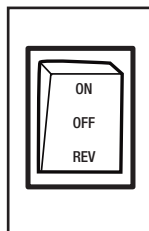
NOTE: When processing multiple batches of tomatoes, the tomato screen may get clogged. If this happens, turn the tomato press to the OFF position and follow the Cleaning & Maintenance instructions.

USING THE REVERSE FUNCTION

The reverse function should only be used for a brief period of time to help clear up a jam. **NEVER** operate the tomato press in reverse for more than 5 seconds.

To clear a jam, switch to the OFF position and allow the motor to come to a COMPLETE STOP before switching into Reverse.

If the unit remains jammed after using the reverse function, turn the unit to the OFF position and disconnect from the power source. Disassemble the hopper, feed chute, tomato screen, splash guard and auger and clean the parts according to the Cleaning & Maintenance section. Reassemble the tomato press and follow the instructions to continue processing tomatoes.



CLEANING & MAINTENANCE

Always unplug the tomato press when not in use, before inserting or removing parts, and before cleaning. Never immerse the main housing into water or other liquids.

USE CAUTION: NOT ALL REMOVABLE PARTS ARE DISHWASHER SAFE!

REMOVABLE PARTS ARE NOT DISHWASHER SAFE!

1. To avoid splashing, carefully remove the hopper from the feed chute as there maybe excess sauce or tomatoes in the chute.
2. Remove the splash guard and the sauce funnel from the tomato screen.
3. Disassemble the feed chute by pressing the release button and turning the feed chute to the right so that it comes out of the main housing.
4. Unscrew the ring nut from the feed chute, and remove the auger and drive coupling assembly.
5. Clean the tomato screen using a stiff bristle brush to unclog the holes. Tomato screen can be placed on the top rack of the dishwasher.
6. The auger can be hand washed or placed on the top rack of the dishwasher.
7. Clean the main housing with a non-abrasive damp cloth. DO NOT use harsh or abrasive cleaners.
8. All remaining parts should be cleaned by hand in hot soapy water, using care when handling the sharp edges.
9. Be sure that all parts are dry before reassembly.

Any other servicing should be performed by an authorized service representative.

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150 Milford Road
East Windsor, NJ 08520
www.waringpro.com

Printed in China
TMP150 Series IB
14WR004408

IB-12825